

Small Batch Macaroni and Cheese

Ingredients

1 c Macaroni
3 T Unsalted Butter
1 1/4 t Salt
1/4 t Ground Black Pepper
1/2 c Onion (chopped)
2 T Flour
1 c Milk
1 c Cheddar Cheese (shredded)
1/3 c Sharp Cheddar (cubed)
1 Green Onion (chopped)
1/4 t Tabasco Sauce
1/2 c Panko

Instructions

1. Cook pasta in boiling water with 1 teaspoon salt until al-dente. Drain and set aside. Meanwhile in a pan add panko with 1 tablespoon butter. Cook until breadcrumbs are golden brown.
2. In a medium saucepan, melt 2 tablespoons butter. Add 1/4 teaspoon salt, pepper and onion. SautÃ© on medium heat, until the onion is transparent and soft, but not brown. Sprinkle the flour on top, and allow the butter to absorb some of it before stirring.
3. Preheat oven at 350Â°F. Add the milk in 3 additions, stirring constantly. The mixture will get thick very quickly. After the final addition of milk, continue heating the mixture, on medium heat, stirring constantly, until thick and bubbly.

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4. Remove pot from heat and stir in the grated cheese and green onions. Add the drained pasta and mix well. Fold in the cubed cheese.

5. Pour into a greased loaf pan. Top with bread crumbs. Bake for 20 - 25 minutes. Allow to cool for 10 minutes before serving.